

## GUEST STAR 2014 PINOT NOIR

GUEST STAR - IT'S ALWAYS GOOD TO HAVE FRIENDS DROP IN WHEN YOU ARE PLAYING A SHOW. HILLIARD BRUCE VINEYARD MAY NOT BE PART OF OUR REGULAR CAST, BUT WHEN WE GOT THE OPPORTUNITY TO BRING THIS STA. RITA HILLS LEGEND ON OUR 2014 VINTAGE TOUR, WE JUMPED AT THE CHANCE.



**TIMBRE** is the "color" of music. It is what makes two voices sound different, even when singing the same song. It is why two winemakers, working with the same vineyards, make unique wine. As a terroir-driven winery, we make wines expressive of the places and times from which they came. As winemakers, we channel those sites through our experience, adding our own mark - our TIMBRE - to the resulting wines.

Founded by Joshua Klapper and Alex Katz, TIMBRE WINERY is the culmination of years of hard work, and dedication to our craft. It is winemaking expressed through the universal language of musical sound.

## **AVA AND VINTAGE NOTES**

Hilliard Bruce is truly a special vineyard site in the Sta. Rita Hills, with a distinct micro-climate that lends itself to producing high-acid, rich wines year after year. The densely planted vineyard forces the vines to struggle for water, and dig deeper into the ground, picking up great minerality. Hilliard Bruce is also an exemplar of sustainability, not only as a member of Sustainability in Practice (SIP), as most of our vineyard sources are, but also in its LEED certified winery.

## **TASTING NOTES**

On the nose, this wine actually shows nearly as much hightoned Santa Maria Valley character as it does Sta. Rita Hills character, perhaps because Hilliard Bruce Vineyard is on the far western edge of the Sta. Rita Hills AVA, where the cool, foggy conditions are the most pronounced. On the palate, the wine exemplifies balance from start to finish. As beautiful as the flavor components of caramel apple, black cherry and soy sauce are, what really makes this wine stand out is its texture; so supple, so sultry, it seems almost impossible to resist going back for the next taste.

## TECHNICAL DATA

VINTAGE // 2014

VARIETAL // PINOT NOIR

VINEYARD // HILLIARD BRUCE

REGION // STA. RITA HILLS

BLOCK // 1

SOIL TYPE // SANDY MARINE SOILS

CLONE // POMMARD

HARVEST DATE // AUGUST 29

HARVEST BRIX // 23.5

PH // **3.76** 

TA (G/100ML) // .510

ALCOHOL // 13.5%

MALOLACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED 17 MONTHS SUR LIE COOPERAGE // 25% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // 1/22/2016

BARREL PRODUCTION // 4

AGING POTENTIAL // NOW-2024+